

Prawn and Lime Noodles Recipe

Ingredients:

- Rice Noodles – 200 gms, dried
- King Prawns – 300 gms, cooked
- Peanuts – 50 gms, chopped
- Carrots – 4, grated
- Spring Onions – 10 to 12, finely chopped
- Red Chilli – 1, deseeded, finely chopped
- Juice of 2 Limes
- Soy Sauce – 1/4 cup
- Thai Fish Sauce – 1/4 cup
- Sesame Oil – 1/4 cup
- Mint Leaves – handful, chopped
- Lime Wedges to serve



Method:

- Heat a pan of water over medium flame.
- Bring to a boil.
- Add the noodles and keep aside for 10 minutes.
- Drain and rinse under cold water.
- Transfer to a large mixing bowl.
- Mix the soy sauce, fish sauce, oil, lime juice and red chilli.
- Pour over the noodles and stir to mix well.
- Add the carrots, mint leaves, spring onions and prawns.
- Toss well until evenly mixed.
- Garnish with the peanuts.
- Serve with lime wedges.